

Chop the mushrooms into small dice, and chicken not too fine; put into a sauce-pan the onion and butter and let them begin to brown; then stir in the flour and chicken broth (if not at hand, water will do); then add the chicken and mushrooms, salt, pepper and wine; stir the mixture until it begins to boil; then draw the sauce-pan to the side of the fire, and stir in the yolks of eggs, after which pour the mixture upon an oiled dish and let it cool. Have ready a bowl containing the beaten eggs, a plateful of cracker dust or fine bread crumbs, and a frying-pan half full of lard over the fire; wet the hands with cold water and form the croquettes into pyramidal shapes, handle lightly and quickly, rolling them in the crumbs; dip into the beaten eggs; roll them again in the crumbs and fry a golden brown in the smoking lard; when done take out of the pan with a skimmer and lay on brown paper for a moment to free them from grease. Arrange on a hot dish and serve.

MRS. JULIAN S. CARR.

CHICKEN CROQUETTES, NO. 2.

Chicken (boiled),	1
Milk—Pints,	1
Rind of 1 Lemon.	
Onion (small),	1
Flour—Tablespoonfuls,	1
Corn Starch—Tablespoonfuls,	1
Butter (leight weight)—Pound,	$\frac{1}{2}$
Eggs (unbeaten),	2
Few Sprigs Parsley, minced.	
Lemon Juice—Teaspoonfuls,	1
Cayenne Pepper—Saltspoonful,	$\frac{1}{2}$
Cream—Tablespoonfuls,	2
Egg (yolk),	1
One plate of Bread Crumbs.	
Lard for frying.	

Take off all meat from the chicken, rejecting skin, fat and bones, sprinkle with salt and pepper, put upon a board and chop fine. Put into a sauce-pan the milk, rind of lemon and onion, cut in slices; boil them until